



Animal Sciences and Industry
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November 3, 2003

TN Thompson
Chief Operating Officer
20 Kiefer Lane
Kingston, NY 12401

Dear Mr. Thompson:

Per your request, I have reviewed the patent application and supporting scientific documentation for the temperature guidance system that is employed by Wolf-Tec's Polar Massager. The temperature guidance system is intended to facilitate the uniform distribution of salt, Sodium nitrite, phosphates, sugar, flavorings and other curing ingredients by massaging meat ingredients at a relatively high temperature. The system then optimizes the extraction of salt soluble muscle proteins by decreasing the temperature of the meat and curing ingredients during the second phase of the massaging process. The scientific principles that underpin this system are: 1. The optimum temperature for extraction of salt soluble proteins is below 40°F. and 2. The optimum temperature for distributing ingredients in a muscle system is between 45-60° F.

This uniqueness of this invention is based on the principles outlined above. It is no way related to the thermal processing or pasteurization of meat products.

Please advise if additional information is required.

Sincerely,

James L. Marsden, Ph.D.
Regent's Distinguished Professor of Meat Science

Kansas State University
Agricultural Experiment
Station and Cooperative
Extension Service

*"Knowledge
for Life"*